VALENTINES DAY FRIDAY 14TH FEBRUARY

3 COURSE MENU £29.95

SHARING STARTERS:
CHARCUTERIE OF MEATS, BRIE, PATE, OLIVES, SUN BLAZE TOMATOES, CARAMELISED ONION CHUTNEY, DRESSED SALAD, TOASTED CIABATTA, OLIVE OIL AND BALSAMIC

STARTER:
WARM GOATS CHEESE TART WITH MUSHROOMS, BACON LARDONS AND SPINACH WITH SUN DRIED TOMATOES
ROASTED BUTTERNUT SQUASH SOUP
HOT KILN ROAST SALMON WITH KING PRAWNS, MARIE ROSE SAUCE DRESSED LEAVES
STUFFED RED PEPPER, MEDITERRANEAN RICE, SWEET THAI CHILLI DRIZZLE (VG)

MAINS:
SIRLOIN STEAK, FIELD MUSHROOMS, VINE TOMATOES, CRISPY BEER BATTERED ONION RINGS, SIDE OF PEPPERCORN SAUCE
CHICKEN BREAST WITH A CHORIZO, STILTON AND SAGE STUFFING, WRAPPED IN SMOKED BACON WITH A CREAMY CIDER & MUSHROOM SAUCE
DUO OF LAMB, RACK WITH A MUSTARD & ROSEMARY CRUST, PORT JUS AND A MASH POTATO TOPPED SHEPHERDS PIE
AUBERGINE STACK WITH COURGETTE, PORTOBELLO MUSHROOM, CARAMELISED RED ONION, SPINACH AND PEPPER SALSA WITH A BAKED STUFFED BEEF TOMATO (VG)
LEMON SOLE FILLETS WITH A SIDE OF CREAMY WATERCRESS BUTTER SAUCE WITH PRAWNS

ALL MEALS SERVED WITH A CHOICE OF DAUPHINOISE, ROASTED ROSEMARY OR NEW POTATOES AND SERVED WITH A SELECTION OF SEASONAL VEGETABLES

CHOICE OF DESSERTS ON THE EVENING